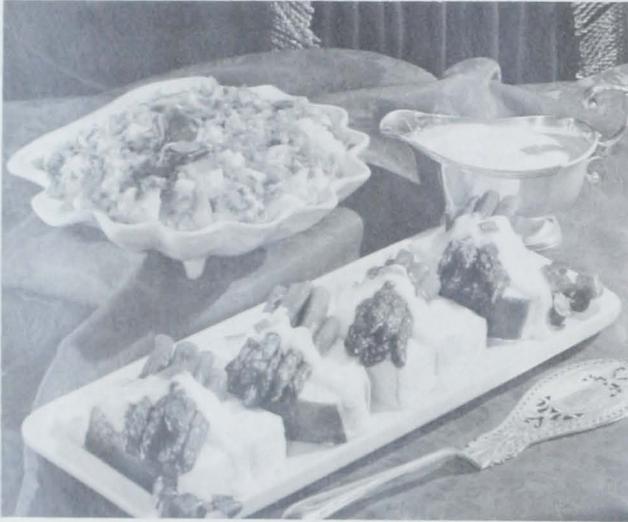


FIRST NIGHTERS ACCLAIM SEAFOOD STARS

Bravo! Encore! You'll get an ovation, and your guests will demand curtain calls when you feature two star performers from the Pacific Northwest in your dinner productions. King crab and halibut are the featured players in recipes designed to please the gourmet tastes of the world traveler, yet simple enough to become family favorites.

Although your guests may be as critical as first nighters, they will applaud when Curtain-Call Crab appears on the menu. Crab meat, one of America's choicest seafoods, is always a talented performer and excels in this production. High in valuable protein, vitamins and minerals, crab meat is always in demand when good eating is on the program. The crab meat is supported in an easy-to-do casserole by a colorful cast of hard-cooked eggs, bread crumbs, a wisp of onion, a tang of lemon, a touch of pimiento, and a custard mixture, then baked until firm with a butter crumb topping. Be ready for repeat performances when Curtain-Call Crab is introduced to your audience.



You can set the stage for real down-to-the-sea eating enjoyment with Encore Halibut as the star! Halibut, the largest actor of the flatfish family, resembles a flying carpet as it ripples through the water. This firm, flavorful fish has a white flesh that is highly prized. In this recipe the halibut is broiled until flaky and then shares the stage with asparagus spears and a topping of cream Cheese Hollandaise Sauce. Encore Halibut is sure to be a long-run hit--try it soon!

The methods for purchasing, handling, storing, and preparing fish are included in the new, 60-page, complete guide to fish cookery, "Let's Cook Fish." This valuable, full-color reference and recipe book is available by sending 60¢ to the Superintendent of Documents, Washington, D. C. 20240.

CURTAIN CALL CRAB

2 packages (6 ounces each) king crab meat or other crab meat, fresh, frozen, or pasteurized	1 teaspoon lemon juice
	$\frac{1}{2}$ teaspoon salt
	Dash pepper
2 cans ($6\frac{1}{2}$ or $7\frac{1}{2}$ ounces each)	2 hard-cooked eggs, chopped
1 cup soft bread crumbs	1 tablespoon chopped pimiento
1 cup milk	$\frac{1}{2}$ cup soft bread crumbs
2 tablespoons butter or margarine	
1 tablespoon finely chopped onion	2 tablespoons melted butter or margarine
1 egg, well-beaten	

Thaw frozen crab meat. Drain crab meat. Remove any remaining shell or cartilage. Cut crab meat into 1 inch pieces. Combine crumbs, milk, butter, and onion. Bring to a boil. Combine egg, lemon juice, salt, and pepper. Gradually stir hot milk mixture into egg mixture. Stir in chopped egg, pimiento, and crab meat. Pour into a well greased quart casserole. Combine crumbs and butter. Sprinkle over top of casserole. Bake in a moderate oven, 350° F., for 40 to 45 minutes or until firm in the center. Makes 6 servings.

ENCORE HALIBUT

2 pounds halibut steaks or other fish steaks, fresh or frozen	1 package (10 ounces) frozen asparagus spears
$\frac{1}{4}$ cup butter or margarine, melted	Cheese Hollandaise Sauce
1 teaspoon salt	Paprika
Dash pepper	

Thaw frozen steaks. Divide into 6 portions. Place fish on a well-greased baking pan, 15 x 10 x 1 inches. Combine butter and seasonings. Pour over fish. Broil about 4 inches from source of heat for 10 to 15 minutes or until fish flakes easily when tested with a fork. Baste once during broiling with butter in pan. While fish is broiling, cook asparagus according to directions on package. Place fish on a warm serving platter. Arrange asparagus spears on fish. Top each serving with Cheese Hollandaise Sauce. Sprinkle with paprika. Makes 6 servings.

Cheese Hollandaise Sauce

1 package (8 ounces) cream cheese, softened	$2\frac{1}{2}$ tablespoons lemon juice
2 eggs	Dash salt

Cream the cheese until light and fluffy. Add eggs, one at a time, beating thoroughly after each addition. Stir in lemon juice and salt. Cook in top of a double boiler over hot water until thick and fluffy, stirring constantly. Serve warm. Makes $1\frac{1}{2}$ cups sauce.